

TABLE 8

No.	Fiber Source	Percent Dietary Fiber ¹			Viscosity ² (cps at 1%)
		Soluble	Insoluble	Total	
1	Pectin	72.1	<2.0	72.1	16.64
2	Hydrolyzed Pectin A	66.4	<2.0	66.4	1.80
3	Hydrolyzed Pectin B	54.4	<2.0	54.4	1.27
4	Oat Hull Fiber/Hydrolyzed Pectin A	35.4	42.6	78.0	1.41
5	Oat Hull Fiber	4.3	85.2	89.5	1.12
6	Guar Gum, low viscosity	71.4	<2.0	71.4	44.55
7	Hydrolyzed Guar Gum A	78.7	3.9	82.6	69.75
8	Hydrolyzed Guar Gum B	73.4	3.9	77.3	3.63
9	Hydrolyzed Guar Gum C	68.1	3.8	71.9	2.04
10	Hydrolyzed Guar Gum D	71.8	<2.0	71.8	1.25
11	Soy Polysaccharide	5.8	66.5	72.3	1.39

¹Dietary Fiber Analysis performed according to: Lee, S., Prosky, L., and DeVries, J., "Determination of Total, Soluble and Insoluble Dietary Fiber in Foods--Enzymatic-gravimetric Method, MES-TRIS Buffer: Collaborative Study", J.A.O.A.C. Int., 75:395-416, 1992.

²Viscosity determined with 1% (w/v) aqueous solutions of fiber source using Brookfield viscometer.

TABLE 9

No.	Dietary Treatment	Body Weight and Food Intake (Means ± SEM)			Food Intake (ml/d)
		Day 1	Day 5	Day 1	
1	Pectin	301 ± 5.0 ^a	313 ± 4.2 ^b	332 ± 3.8 ^a	30.8 ± 4.5 ^{ab}
2	Hydrolyzed Pectin A	305 ± 5.9 ^a	323 ± 6.2 ^b	338 ± 10.6 ^a	33.4 ± 10.7 ^{ab}
3	Hydrolyzed Pectin B	301 ± 3.5 ^a	308 ± 5.9 ^{ab}	327 ± 5.5 ^a	25.5 ± 4.3 ^{ab}
4	Oat Hull Fiber/ Hydrolyzed Pectin A	303 ± 4.3 ^a	321 ± 4.8 ^b	348 ± 4.5 ^a	44.8 ± 2.8 ^b
5	Oat Hull Fiber	303 ± 3.7 ^a	312 ± 3.9 ^b	339 ± 6.0 ^a	35.8 ± 5.1 ^{ab}
6	Guar Gum, low viscosity	303 ± 6.1 ^a	310 ± 5.1 ^{ab}	331 ± 6.6 ^a	28.6 ± 2.8 ^{ab}
7	Hydrolyzed Guar Gum A	300 ± 5.3 ^a	299 ± 4.4 ^{ab}	316 ± 7.2 ^a	17.3 ± 6.3 ^a
8	Hydrolyzed Guar Gum B	297 ± 3.8 ^a	307 ± 3.9 ^{ab}	336 ± 4.0 ^a	39.3 ± 4.3 ^{ab}
9	Hydrolyzed Guar Gum C	297 ± 5.9 ^a	307 ± 6.6 ^{ab}	337 ± 6.2 ^a	39.3 ± 5.2 ^{ab}
10	Hydrolyzed Guar Gum D	306 ± 6.9 ^a	315 ± 5.7 ^b	337 ± 4.8 ^a	30.2 ± 5.6 ^{ab}
11	Soy Polysaccharide	310 ± 5.1 ^a	286 ± 6.0 ^a	336 ± 4.5 ^a	25.5 ± 3.9 ^{ab}
12	Fiber-Free	298 ± 4.7 ^a	306 ± 7.0 ^{ab}	328 ± 4.7 ^a	30.1 ± 3.3 ^{ab}
					142 ± 5.6 ^b
					129 ± 7.8 ^{ab}
					119 ± 4.4 ^{ab}
					138 ± 4.4 ^{ab}
					118 ± 12.2 ^{ab}
					120 ± 5.6 ^{ab}
					100 ± 7.9 ^a
					133 ± 6.3 ^b
					129 ± 4.9 ^{ab}
					120 ± 5.6 ^{ab}
					137 ± 7.5 ^b
					130 ± 4.1 ^{ab}

^{a,b}Means with different superscripts between dietary treatments are significantly different (ANOVA, Tukey's test, p ≤ 0.05).

TABLE 10

No.	Fiber Source	Daily Intakes of Dietary Fiber (Calculated)	
		Mean Dietary Fiber Intake ¹ g/day	g/1000 Cal
1	Pectin	0.96	13.6
2	Hydrolyzed Pectin A	0.89	12.5
3	Hydrolyzed Pectin B	0.68	10.6
4	Oat Hull Fiber/ Hydrolyzed Pectin A	1.08	14.7
5	Oat Hull Fiber	1.16	16.9
6	Guar Gum, low viscosity	0.89	13.5
7	Hydrolyzed Guar Gum A	0.84	15.6
8	Hydrolyzed Guar Gum B	1.03	14.6
9	Hydrolyzed Guar Gum C	0.93	13.6
10	Hydrolyzed Guar Gum D	0.87	13.5

TABLE 10-continued

No.	Fiber Source	Daily Intakes of Dietary Fiber (Calculated)	
		Mean Dietary Fiber Intake ¹ g/day	g/1000 Cal
11	Soy Polysaccharide	0.95	13.6
60			
65			

¹Dietary fiber intakes were calculated from the mean of food intake group means on days 6-7 and 8-9 (Table 9) and total dietary fiber contents of fiber sources (Table 8). Dietary fiber sources were included in test diets at 1% (w/v). All diets contained approximately 53 Cal/100 ml.

We claim:

1. A nutritionally complete composition comprising (a) a nitrogen source, (b) a non-fiber carbohydrate source, (c) a lipid source, (d) vitamins and minerals, and (e) a fiber system comprising partially hydrolyzed pectin having a peak